

OUR WINES

Tasting Flights Are Only Available At The Bar

— SPARKLING —

2018 SPARKLING BLANC DE BLANC 14 | 40

Our Blanc de Blanc offers aromas of vanilla, lime and pear that lead to layered and creamy flavors of apple, honeysuckle, soft oak and Asian pear. The finish is lean and zesty, with equal parts acidity and tartness, making these bubbles turn any occasion into a celebration.

2018 SPARKLING ROSÉ 14 | 40

Our Champagne style Sparkling Rosé features both floral and fruity characteristics on the nose... lavender, rose petal, and strawberry... with hints of raspberry, lilac, and violet on the palate.

— WHITE —

2018 ZERO WHITE 9 | 28

The Zero White is fruity and complex with fennel pollen, lemon, elderflower and a touch of thyme on the nose. Mid-palate shows grapefruit and apricot, accentuated by notes of coriander spice, with a finish that is clean and acidic.

2018 SAUVIGNON BLANC *BOTTLE ONLY* | 34

With its distinctive, vivid aromas and zesty acidity, Sauvignon Blanc is easy to peg in a blind tasting of dry white wines. This Sauvignon Blanc shows its youthfulness with bright hints of honeysuckle, lemon verbena and chervil on the nose, harboring flavors of clementine and grapefruit on the tongue and finishing with a strong duo of dry apricot and some acidity. Resting at the top of the hill on our estate, this wine is a beautiful expression of the Monticello AVA.

2018 VIOGNIER 11 | 34

With a light nose and notes of white pepper and lemon verbena, our Viognier immediately makes you say “ahhhh,” when opened. Delightful to sip or pair with food, this wine has the nuances of honeydew and lychee on the palate making it fruit forward with a creamy mouthfeel. This Viognier finishes with a hint of spice and a light minerality that rounds it out nicely.

2017 CHARDONNAY *OUT OF STOCK*

Our 2017 Chardonnay offers aromas of juniper and vanilla with hints of oak that extend to the palate. A balanced acidity and integrated oak notes complement the golden apple and Asian pear that linger on the palate. This Chardonnay finishes with a tart acidity which makes it a wonderful pairing wine.

2018 CHARDONNAY RESERVE 13 | 38

We take our inspiration for our Chardonnay Reserve from Burgundy winemaking techniques. Aged 11 months in oak, 25% of that being new French oak, has resulted in a wine with complex aromas of honeydew, lemongrass and fresh orange blossom. While there are fruit flavors of honeydew and apricot, we also find a touch of banana and a comforting finish of freshly caramelized sugar. The clean, lingering finish offers medium oak and medium acidity making it a perfect food pairing wine.

2018 ROSÉ *OUT OF STOCK*

Our Rosé is both floral and fruity in the aromatics, like a basket of strawberries garnished with rose petal and a few sprigs of lavender. The palate offers hints of watermelon which gives way to tart raspberry, with a touch of Meyer lemon. Our Rosé is not sweet but slightly dry.

— RED —

2018 RED PUMP 9 | 28

Our popular Red Pump is a blend of Merlot, Cabernet Franc, Chambourcin, Cabernet Sauvignon and Tannat. The addition of Tannat gives it that earthy nose which transcends to the deep black cherry and blackberry on the palate. The finish is slightly oaky with a nice light acidity and tannins. Ask for it at room temperature or slightly chilled.

2018 CANNON RED 11 | 32

Named for our sister property in Charleston, SC, Cannon Green, this wine may be easy to drink, but it is complex and whimsical, “an easy drinking red for a serious red drinker”. The nose has a lovely fruitiness and hints of raisins and lavender. Cherries, raspberries, and elderberries on the palate make for a refreshing finish with light body and tannins.

2018 CABERNET FRANC 11 | 32

Our approach to this signature grape of Virginia is to highlight the aromatic energy of the varietal while bringing out the supple textures that reside in the grapes’ skins. In our 2018 vintage, we find notes of strawberry and black pepper with hints of elderberry and violet coupled with gripping tannins. Above all, it’s versatile, so it may be enjoyed in the backyard by the grill or with friends at the table.

2017 CABERNET SAUVIGNON 13 | 38

We take a classical approach to this varietal, highlighting the lavender and peppercorn aromatics while working to both preserve and tame the substantial tannins and acidity this varietal is known for. From the extended maceration of the skins to the long barrel aging, we have found this vintage boasts plum and date flavors leading to a leathery finish that is permeated with gripping tannins. This vintage excels as a food wine and can easily be enjoyed with a wide variety of options from our menu.

2016 MERLOT RESERVE 12 | 36

Our Merlot Reserve features a soft nose of chocolate and cassis, with subtle hints of black peppercorn and rose petal. The palate gives way to dark cherries, pomegranate seeds and fresh peppercorns while the medium tannins and acid on the finish play like the conversation you’re supposed to be having across the table.

2016 PETIT VERDOT 14 | 40

Our 2016 Petit Verdot is made with grapes from our estate vineyard and is filled to the brim with dark, dark fruit. The result is layered aromatics of graphite and plum, a concentrated mid-palate of clove, black currant, and smoky charcoal and finishes with a touch granite and firm tannins.

2016 EASTON BLUE 15 | 46

Our 2016 Easton Blue is our signature red blend. Rich up front with bay leaf, red currant and traces of cedar, the body remains grippy which emphasizes the leathery notes with hints of lilac. The finesse of the finish highlights the acidity while lingering tobacco notes make this one of our best food pairing wines.

— DESSERT —

2017 BIN 21 11 | 32

Our Port is rich with balanced sweetness featuring dark cacao, black cherry, clove, and toffee characteristics that come from the interaction of the oak and the brandy used for fortification. Bin 21 is easily the perfect wine for sitting by the fire on a cold winter’s night.

OUR FOOD

*For the best culinary experience,
each dish will come to the table when ready.*

THE PHF BOARD 21

chef's choice of two cheeses, two cured meats, spiced nuts,
seasonal jams, marinated olives

SUGGESTED PAIRING: Sauvignon Blanc

CHEESE BOARD 19

three artisan cheeses, spiced nuts, fig mostarda, seasonal jams

SUGGESTED PAIRING: Cannon Red -or- Viognier

SMOKED FISH BOARD 24[†]

smoked salmon, whitefish salad, caperberry, quark cheese,
pickled red onion, marinated artichoke

SUGGESTED PAIRING: Blanc de Blanc

— SHARED PLATES —

CRIMINI & OYSTER MUSHROOM TOAST 12

crème fraîche, garlic confit, thyme

SUGGESTED PAIRING: Chardonnay Reserve -or- Viognier

SNAP PEA SALAD 14

burrata, endive, grapefruit, pear, walnut

SUGGESTED PAIRING: Zero White -or- Sauvignon Blanc



WINTER GREENS SALAD 12

root vegetables, citrus, brioche crouton, yogurt dressing

SUGGESTED PAIRING: Zero White -or- Viognier

CAULIFLOWER SOUP 12

citrus, horseradish, sesame seed cracker

SUGGESTED PAIRING: Viognier -or- Chardonnay Reserve

GRILLED ASPARAGUS 14

cured egg yolk, bread salsa, garlic crumb

SUGGESTED PAIRING: Chardonnay Reserve -or- Viognier

BRANZINO CAPPELLETTI 18

san marzano tomato, lemon zest, aged pecorino, genovese basil

SUGGESTED PAIRING: Cabernet Franc -or- Zero White



SEARED SCALLOP 18[†]

confit tomato, smokey butter, braised kale, green pea

SUGGESTED PAIRING: Blanc de Blanc -or- Chardonnay Reserve

CROQUE MONSIEUR 17

sourdough, virginia ham, gruyere, bechamel, frites

SUGGESTED PAIRING: Chardonnay Reserve -or- Zero White

HAMACHI CRUDO 16[†]

avocado, fried potato, calabrian chili, yuzu, crème fraîche

SUGGESTED PAIRING: Sparkling Rosé -or- Blanc de Blanc

PIPPIN SLIDERS 17[†]

grass-fed beef, pimento cheese, fried shallot, parmesan frites

SUGGESTED PAIRING: Easton Blue -or- Petit Verdot

WEEKEND WOOD-FIRED PIZZA 16

fridays, saturdays, and sundays - join us for seasonally
inspired pizzas

— EXECUTIVE CHEF IAN RYNECKI —

VINEYARD-TO-TABLE CUISINE | PIPPIN HILL FARM & VINEYARDS

INCLUDES GARDEN INGREDIENTS

20% gratuity will be added to all parties of 6 or more.



We're happy to split your bill. Even splits only for 6 or more.

[†] Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. [†]